

Appl No.: 10/694,298

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PC1604

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1(Currently Amended). A composition for making an edible product, comprising:

an approximate single teaspoon of a first mixture having chocolate powder with low fat and low carbohydrates, the first mixture consisting of a first pre-blended mixture of maltitol, non-hydrogenated vegetable oil, low fat cocoa powder, milk proteins, soy flour, soy lecithin, and vanilla; and

an approximate single half cup of a second mixture having cream with low carbohydrates, the second mixture consisting of a second pre-blended mixture of heavy cream, carrageenan, vegetable mono and diglycerides, and polysorbate 80, the composition being a combination of the first mixture and the second mixture, whereby a serving of the composition has less than approximately 10 g of total carbohydrates and less than approximately 1 g of effective carbs(net carbs of sugars and starches)~~5 net~~ carbohydrates.

Claim 2(Canceled).

Claim 3(Original). The composition of claim 1, wherein the serving includes: approximately 8 ounces.

Claims 4-6(Canceled).

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Claim 7(Original). The composition of claim 1, wherein the edible product includes:
chocolate mousse.

Claim 8(Original). The composition of claim 1, further comprising:
water added to the first mixture and the second mixture to form a chocolate
beverage.

Claim 9(Original). The composition of claim 8, whereby the beverage includes: hot
chocolate.

Claim 10(Original). The composition of claim 1, wherein the edible product includes: a
chocolate creamer.

Claim 11(Original). The composition of claim 1, wherein the edible product includes: a
dessert.

Claims 12-20(Canceled).

Claim 21(New). The composition of claim 1, wherein the mixture of the first pre-
blended mixture and the second pre-blended mixture includes:
a whipped mixture of the first pre-blended mixture and the second pre-blended mixture,
wherein the whipped mixture forms the composition.

Claim 22(New). The composition of claim 1, wherein the mixture of the first pre-
blended mixture and the second pre-blended mixture includes:

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a blended mixture of the first pre-blended mixture and the second pre-blended mixture,
wherein the blended mixture forms the composition.

Claim 23(New). The composition of claim 1, wherein the mixture of the first pre-blended mixture and the second pre-blended mixture includes:

a whipped and blended mixture of the first pre-blended mixture and the second pre-blended mixture, wherein the whipped and blended mixture forms the composition.

Claim 24(New). The composition of claim 1, wherein the first pre-blended mixture includes: approximately 9g of maltitol, less than approximately 1 g of non-hydrogenated vegetable oil, less than approximately 1 g of low fat cocoa powder, approximately 1.5 g of milk proteins, less than approximately 1 g of soy flour, less than approximately 1 g of soy lecithin, and less than approximately 1 g of vanilla.

Claim 25(New). The composition of claim 1, wherein the second pre-blended mixture includes: less than approximately 1g of heavy cream, less than approximately 1g of carrageenan, less than approximately 1g of vegetable mono, less than approximately 1g of diglycerides, and less than approximately 1g of polysorbate 80.

Claim 26(New). A composition for making an edible product, comprising:

a first mixture having chocolate powder with low fat and low carbohydrates, the first mixture consisting of a first pre-blended mixture of approximately 9g of maltitol, less than approximately 1 g of non-hydrogenated vegetable oil, less than approximately 1

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g of low fat cocoa powder, approximately 1.5 g of milk proteins, less than approximately 1 g of soy flour, less than approximately 1 g of soy lecithin, and less than approximately 1 g of vanilla; and

a second mixture having cream with low carbohydrates, the second mixture consisting of a second pre-blended mixture of less than approximately 1g of heavy cream, less than approximately 1g of carrageenan, less than approximately 1g of vegetable mono, less than approximately 1g of diglycerides, and less than approximately 1g of polysorbate 80, the composition being a combination of the first mixture and the second mixture, whereby a serving of the composition has less than approximately 10 g of total carbohydrates and less than approximately 1 g of effective carbs (net carbs of sugars and starches).

Claim 27(New). The composition of claim 26, wherein the first mixture includes:

an approximate single teaspoon size of the first pre-blended mixture.

Claim 28(New). The composition of claim 26, wherein the second mixture includes:

an approximate single half cup size of the second pre-blended mixture.

Claim 29(New). The composition of claim 26, wherein the first mixture includes an approximate single teaspoon size of the first pre-blended mixture, and the second mixture includes an approximate single half cup size of the second pre-blended mixture.

Claim 30(New). The composition of claim 26, wherein the mixture of the first pre-blended mixture and the second pre-blended mixture includes:

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a whipped mixture of the first pre-blended mixture and the second pre-blended mixture,
wherein the whipped mixture forms the composition.

Claim 31(New). The composition of claim 26, wherein the mixture of the first pre-blended mixture and the second pre-blended mixture includes:

a blended mixture of the first pre-blended mixture and the second pre-blended mixture,
wherein the blended mixture forms the composition.

Claim 32(New). The composition of claim 26, wherein the mixture of the first pre-blended mixture and the second pre-blended mixture includes:

a whipped and blended mixture of the first pre-blended mixture and the second pre-blended mixture, wherein the whipped and blended mixture forms the composition.